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Operating
Procedures for
the Major
Departments -
the Kitchen
and the Dining
Room - are
written
statements
specifying
exactly HOW
you will
provide
consistently
good food and
service for
your guests...
at a profit. The
content of
these "SOP"

statements is
determined by
your menu,
facility, layout,
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Develop low
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training
programs to
maintain the
interest of the
staff and
improve the
knowledge
and
productivity.
In the absence
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kitchen at
night, and will
be the last
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there.

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Restaurant Kitchen Training Manual. Do you train your kitchen staff?

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It's perfect for training line cooks, prep cooks and other kitchen staff. Of course, restaurants exist for food and service. If one or the other is not top-notch, then customers go to your competition.

CHEF MARS' KITCHEN MANUAL

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If you are serving a table and another table is seated, acknowledge those Guests before departing the floor

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